



A Certificate Program for Your **Food Handlers**

Monday, September 24, 2018

Conrad/Pondera Senior Center (311 S. Virginia St.)

Class begins promptly at 1PM and we should finish about 4 PM.

Class will be taught by Wendy Wedum, Pondera County Extension Agent

National Registry's First Principles certificate program provides food handlers with the knowledge and skills they need to safely handle foods for human consumption. Successful completion of the program assures food managers, regulators and trainers that the certificate holder has completed a basic course in food safety and passed an assessment based on the course material.

Register by August 10, 2018

Please Print:

Name(s) _____

Business/Organization Name _____

Address _____

Phone # _____ Email _____

Number of book(s) & test(s) needed: 1 each per attendee _____ x \$15.00 = \$ _____

NRFSP manuals will only be ordered for those who preregister and will be available for pick-up two weeks before class. You will find it very beneficial to review the entire manual prior to the class. We can NOT take late registrations!!!!

Questions - please call Corrine Rose, Pondera Co. Sanitarian, at 271-3247 or (cell) 450-5041.

Make Check Payable to: Pondera County Sanitarian

Please drop off or mail your registration and payment to:

Corrine Rose

Pondera County Sanitarian

311 S Virginia St., Suite 1

Conrad, MT 59425